

ASSORTED CANDY AND SALTED NUTS

AT LEFT: home-made candy is always better. The illustration shows how tastefully such home-made candy can be served. Many excellent candy recipes are shown from page 57 to 59.

APRICOT CANDY ROLL

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| 3 cups sugar | 2 teaspoons vanilla |
| 1 cup cream | $\frac{1}{2}$ cup chopped nut meats,
finely chopped |
| 1 cup dried apricots, chopped | |
| $\frac{1}{2}$ teaspoon salt | |

Combine sugar, cream, apricots, and salt. Boil to soft ball stage (236° F.). Cool to lukewarm. Add flavoring and nut meats. Beat until stiff enough to knead. Put on board. Knead until smooth. Shape into roll. Chill. Slice.

BUTTER FUDGE

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| 2 cups sugar | $\frac{1}{2}$ cup butter |
| 1 cup milk | 1 teaspoon vanilla |
| 2 squares chocolate, grated | 1 cup nut meats, chopped |
| $\frac{1}{8}$ teaspoon cream of tartar | |

Combine first 4 ingredients. Boil to soft ball stage (234° to 236° F.). Add butter. Cool to lukewarm. Add vanilla. Beat until thick, add nut meats. Pour into buttered pan.

ENGLISH TOFFEE

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| 2 cups almonds | 5 tablespoons water |
| 1 cup sugar | $\frac{1}{4}$ teaspoon salt |
| 1 cup butter | Sweet chocolate |

Blanch almonds and toast a golden brown in oven. Put half through food chopper and cut remainder into large pieces. Combine sugar, butter, and water, and boil to 300° F. (brittle when dropped in cold water), stirring constantly. Remove from fire, add broken nut meats and pour into buttered pan. Grate sweet chocolate over top and sprinkle generously with chopped nut meats. Cool 10 minutes. Turn upside down on waxed paper and sprinkle with grated chocolate and nut meats.